

## 布娜飛比利時啤酒餐酒館 | Bravo Beer

### 板橋新埔店

新北市板橋區縣民大道二段273號1樓  
(捷運板橋站7min / 新埔站9min)  
訂位專線：(02)8969-1766

### 新莊宏匯廣場店

新北市新莊區新北大道四段3號4樓  
(近新莊副都心站2號出口)  
訂位專線：(02)8522-9277

### 汐止遠雄店

新北市汐止區忠孝里新台五路一段  
99號1樓A區 (iFG遠雄廣場)  
訂位專線：(02)2697-2727

### 基隆好食城店

基隆市中正區中正路3號2樓(207櫃)  
(基隆港區東岸)  
訂位專線：(02)2426-3288

### LaLaport台中店

台中市東區進德路700號  
(南館戶外1樓)  
訂位專線：(04)2220-1368

### 台中秀泰文心店

台中市南屯區文心南路289號6樓  
(秀泰生活台中文心廣場)  
訂位專線：(04)2471-2667

## 布娜飛歐風小酒館 | Bravo coffee

### 台北中山店

台北市中山區中山北路一段56巷2-1號  
(台北車站中山地下街R1出口)  
訂位專線：(02)2568-1599

### 台北南港環球店

台北市南港區忠孝東路七段371號  
(南港車站/南側廣場1樓)  
訂位專線：(02)2789-0019

## 布娜飛紅酒餐酒館 | Bravo Wine

### 台北林森店

台北市中山區林森北路477號  
(近中山國小站2號出口)(新舍商旅 B1)  
訂位專線：(02)2531-5656

### 台中漢神洲際店

臺中市北屯區洲際棒球文創園區  
(2025.11 盛大開幕)



BVB 布娜飛官網



FB 布娜飛粉專



LINE 布娜飛會員



沒有酒單，只有您的喜好  
想喝點什麼？  
請到啤酒冰櫃前告訴我們您喜歡的風味

專業侍酒師將為您挑選最合適的酒款  
這將不只是喝酒，而是一場探索風味的旅程！

More than 200 sorts of Belgian craft beers provided  
please order from fridge.

### 用餐小提醒

- 每人最低消費為 NT\$300  
The minimum charge is NT\$300/per person.
- 本店需加收10%服務費  
All subject to 10% service charge.
- 本店禁止攜帶外食 / 酒類 / 飲品  
No outside food and drinks allowed.
- 啤酒杯破裂須酌收NT\$250，禁止杯具碰撞以免悲劇  
Be careful ! NT\$250 is charged for a broken beer glass.

禁 止 酒 駕  未 滿 十 八 歲 禁 止 飲 酒

## 比利時生啤酒

Draft Beer

**生啤派對組** 270/160cc \*3  
Bravo beer combo

**No.1草莓** (4.1%) 200/330cc  
Fruli strawberry 300/500cc  
(啤酒大賽wba 2009 評為世界最好喝的水果酒) 1700/3000cc

**天堂金** (大麥6.2%) 165/250cc  
Triporteur heaven 290/500cc  
1700/3000cc

**凡迪特白** (小麥4.7%) 190/330cc  
Vedett extra white 290/500cc  
1700/3000cc

**不可言喻** (大麥8.5%) 220/330cc  
Triporteur nipple 310/500cc  
1800/3000cc

『各分店不同品項限量供應,請以現場酒款為主』

## 啤兒特調

Beer Cocktail

**我的藍莓夜** (藍莓&覆盆子&草莓啤酒) 180  
My blueberry night (Blueberry/ Raspberry/ Strawberry wit)

**蕾夢天堂** (檸檬&金啤酒) 180  
Paradise (Lemon/ Tea/ Gold Ale)

**北方威尼斯** (藍柑橘&金啤酒) 180  
Venice (Tea/ Blue curacao syrup/ Gold Ale)

**小菊喊柚** (洋甘菊&甜柚&金啤酒) 180  
Hi!Chamomile (Chamomile/ Grapefruit/ Gold Ale)

## 特調啤酒

House Style Beer

**莓果啤酒冰沙** 250  
Mixberry & beer ice blend

**百香果啤酒冰沙** 230  
Passion fruit & beer ice blend

**蜂蜜啤酒冰沙** 230  
Honey & beer ice blend

**草莓啤酒冰沙** 230  
Strawberry & beer ice blend

**熱櫻桃啤酒** 200  
Hot cherry beer

『櫻桃果實加上野生酵母的特殊釀法，隔水加熱至70度後，  
水果風味仍充分保留，熱啤酒的溫度有助於暖身去寒』

## 特調水煙

Shisha

**純水煙** 400  
Shisha

**果香啤酒水煙** 550  
Fruit tobacco with fruit beer shisha

**威士忌水煙** 750  
Fruit tobacco with whisky shisha

**伏特加水煙** 750  
Fruit tobacco with vodka shisha

【水煙僅供應有戶外區分店】  
板橋新埔店 / 台北南港店 / 台北中山店



禁 止 酒 駕  未 滿 十 八 歲 禁 止 飲 酒

禁 止 酒 駕  未 滿 十 八 歲 禁 止 飲 酒



沙拉  
Salad

『如果今天 小農的陽光農場收成~  
綠火焰萵苣、羽衣紅芥、芝麻葉、紅脈酸模，  
我們將重新為沙拉妝點營養。』

|                                                                                                                                                  |                                                                                         |
|--------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| 凱薩沙拉<br>Caesar salad                                                                                                                             | 220                                                                                     |
| 摩佐拉起司蕃茄沙拉 佐陳年葡萄醋<br>Mozzarella & tomatoes salad , balsamic vinegar                                                                               |  280 |
| 酪梨燻鮭魚沙拉<br>Avocado & smoked salmon salad                                                                                                         | 330                                                                                     |
| 爐烤綜合野菇蔬菜 佐黑松露酒醋<br>Roasted vegetable & balsamic vinegar                                                                                          |  330 |
|  冷燻舒肥鴨胸 佐柚子風味醋<br>Sous vide duck breast & pomelo vinegar salad | 420                                                                                     |

湯 附手工麵包  
Soup & Bread

|                                       |                                                                                         |
|---------------------------------------|-----------------------------------------------------------------------------------------|
| 真心不假蕃茄濃湯<br>Tomato chowder            |  120 |
| 蛤蜊巧達湯<br>Clam creamy chowder          | 160                                                                                     |
| 牛肉蕃茄濃湯<br>Beef & tomato chowder       |  180 |
| 蝦海味海鮮湯<br>Seafood & shrimp gravy soup | 290                                                                                     |

BRUSCHETTA

一份兩片手工麵包・上覆下列豐盛的餡料  
Two slices of baguette  
Generously topped with

|                                                                                                                      |                                                                                           |
|----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
|  傳統蕃茄羅勒<br>Tomato & basil salsa |  180 |
| 煙燻鮭魚佐酸奶<br>Smoked salmon & sour cream                                                                                | 200                                                                                       |
| 酪梨鮮蝦<br>Avocado & shrimp                                                                                             | 220                                                                                       |
| 牛肉起司<br>Beef & cheese                                                                                                |  250 |

  本餐廳使用美國、澳大利亞、巴拉圭進口牛肉  
可蛋奶素食烹調,請先告知服務人員依個人需求作準備  
Vegetarian, please inform

全天候供應 Served All Day

一起早午餐

Brunch

|                                                                                                                                    |                                                                                     |     |
|------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-----|
| 田野水波蛋<br>Roasted vegetables, poached eggs                                                                                          |    | 450 |
| 酥炸魚排 佐塔塔醬<br>Fish fillet, tartar sauce                                                                                             |                                                                                     | 350 |
| 義式香料烤雞腿<br>Italian herb grilled chicken thigh                                                                                      |                                                                                     | 390 |
| 炸厚切香草豬里肌<br>Crispy thick-cut pork loin                                                                                             |                                                                                     | 460 |
|  6oz純牛漢堡排<br>6oz Hamburg steak                     |    | 520 |
| 布娜飛歐姆蛋<br>Bravo bacon omelet                                                                                                       |                                                                                     | 320 |
|  乳酪香腸肉醬歐姆蛋<br>Cheese sausage & meat sauce omelet |  | 340 |
| 起司瀑布歐姆蛋<br>Cheese omelet                                                                                                           |  | 350 |
| 干貝櫛瓜松露歐姆蛋<br>Scallop, zucchini & truffle omelet                                                                                    |                                                                                     | 480 |
| 墨西哥辣肉醬起司餅<br>Spicy meat & cheese quesadilla                                                                                        |  | 390 |

選飲品

Choose a drink

美式咖啡(熱/冰) / 伯爵茶(熱)  
紅茶(熱/冰) / 洋甘菊茶(熱)  
Coffee(H/I) / Earl grey tea (H)  
Black tea(H/I) / Chamomile tea(H)

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 可蛋奶素食烹調,請先告知服務人員依個人需求作準備  
Vegetarian, please inform



現揉麵皮進爐窯烤，  
一嚐薄脆餅皮與起司交融口感

## 手工窯烤披薩

### Handmade Pizza

**法式私廚四季** Chef's Pizza (同時享受四款風味) 12" 490

綜合野蕈 / 帕瑪火腿 / 芝麻葉 / 蝦仁 / 鳳梨 / 培根 / 洋蔥 / 墨西哥辣椒  
Mushroom mix / Parma ham / Arugula / Shrimp / Pineapple / Bacon /  
Onion / Jalapeno

BEST

**布娜飛** Bravo Pizza 12" 450

半熟蛋 / 羅勒 / 蕃茄 / 培根 / 酸豆 / 洋蔥  
Poached / Basil / Tomato / Bacon / Capers / Onion

**傳統瑪格麗特** Margherita 12" 360

蕃茄 / 羅勒  
Tomato / Basil

**蒜苗職人鹹豬肉** Salted Pork & Scallion 7" 270

蒜苗絲 / 鹹豬肉 / 洋蔥 / 糯米椒  
Scallion / Salted pork / Onion / Sweet green chili 12" 460

**紐澳良BBQ燻雞** BBQ Smoked Chicken 7" 250

燻雞肉 / 洋蔥 / 彩椒 / BBQ醬  
Smoked chicken / Onion / Bell pepper / BBQ Sauce 12" 420

**西班牙海鮮** Spanish Seafood 7" 260

鮮蝦 / 魚肉 / 小章魚 / 魷魚 / 蒜碎 / 洋蔥  
Shrimp / Fish / Small octopus / Squid / Garlic / Onions 12" 440

**和風明太子海料** Mentaiko seafood 7" 270

魷魚 / 鮮蝦 / 魚肉 / 小章魚 / 明太子醬 / 柴魚片 / 海苔絲  
Squid / Shrimp / Fish / Small octopus / Cod roe sauce /  
Bonito flakes / Shredded seaweed 12" 460

BEST

**泰式舒肥雞** Thai Sous Vide Chicken 7" 270

舒肥雞胸片 / 洋蔥 / 蕃茄 / 墨西哥辣椒 / 羅勒 / 檸檬香茅  
Sous vide chicken breast / Onion / Tomato / Jalapeno /  
Basil / Lemongrass 12" 460

**龍蝦風味沙拉** Lobster Salad Pizza 7" 290

龍蝦沙拉 / 洋蔥 / 黑胡椒 / 明太子  
Lobster salad / Onion / Black pepper / Mentaiko 12" 490

BEST

**起司家族** Mix Cheese Pizza 7" 260

帕瑪森起司 / 馬滋拉起司 / 切達起司 / 乳酪丁  
Parmesan / Mozzarella / Cheddar / Cheese cubes 12" 440

**芝麻葉帕瑪火腿** Arugula & Parma Ham 7" 250

芝麻葉 / 帕瑪火腿  
Arugula / Parma ham 12" 420

**小農什錦蔬食** Vegetable 7" 250

蕃茄醬 / 蕃茄 / 綜合野蕈 / 彩椒 / 黑橄欖 / 美生菜  
Tomato sauce / Tomato / Mushrooms / Bell Pepper /  
Olives / Lettuce 12" 420

**義式牛丸肉醬** Beef Bolognese Pizza 7" 260

牛肉 / 洋蔥 / 彩椒 / 義式肉醬  
Beef / Onion / Bell pepper / Italian meat sauce 12" 440

## 披薩加料

### More Toppings

7吋 +25 (7" Price)

#### 12吋價格雙倍

12" Double Price

|                   |                      |
|-------------------|----------------------|
| 羅勒<br>Basil       | 洋蔥<br>Onion          |
| 大蒜<br>Garlic      | 黑橄欖<br>Olives        |
| 蕃茄<br>Tomato      | 美生菜<br>Lettuce       |
| 彩椒<br>Bell pepper | 綜合野蕈<br>Mushroom mix |
| 雞蛋<br>Egg         | 墨西哥辣椒<br>Jalapeno    |

7吋 +45 (7" Price)

#### 12吋價格雙倍

12" Double Price

|                        |                      |
|------------------------|----------------------|
| 雙倍起士<br>Double cheese  | 酸豆<br>Capers         |
| 燻雞肉<br>Smoked chicken  | 帕瑪火腿<br>Parma ham    |
| 培根<br>Bacon            | 燻鮭魚<br>Smoked salmon |
| 德式香腸<br>German sausage | 鮮蝦<br>Shrimp         |

## 義式半月派

### Calzone

**菇菇半月派** 320

Mushrooms calzone

**燻雞半月派** 330

Smoked chicken calzone

BEST

**牛肉半月派** 340

Beef calzone

**鮮蝦蘆筍半月派** 350

Shrimp & asparagus calzone

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可蛋奶素食烹調,請先告知服務人員依個人需求作準備  
Vegetarian, please inform

義大利麵  
Pasta

|                            |                                                                                 |                            |
|----------------------------|---------------------------------------------------------------------------------|----------------------------|
| <div><div>BEST</div></div> | 北海道干貝海膽蕃茄奶香細扁麵<br>Linguine in scallop with sea urchin, tomato cream sauce       | 420                        |
|                            | 羅勒青醬海鮮細扁麵<br>Linguine in seafood, pesto sauce                                   | 320                        |
|                            | 青蒜魷魚橄欖油細扁麵<br>Linguine in green onion, squid, olive oil                         | 320                        |
| <div><div>BEST</div></div> | 辣味白酒蛤蠣細扁麵 (可不加辣)<br>Linguine in clam with garlic & spicy, white wine            | <div><div></div></div> 290 |
|                            | 金沙鹹香海鮮細扁麵<br>Linguine in seafood, salted egg yolk cream sauce                   | 330                        |
| <div><div>BEST</div></div> | 檳城蝦醬舒肥雞蛤蠣細扁麵<br>Linguine in sous vide chicken breast & clam, shrimp cream sauce | 380                        |
|                            | 蒜苗職人鹹五花細扁麵<br>Linguine in salted pork with scallion, olive oil                  | <div><div></div></div> 300 |
|                            | 羅勒青醬舒肥鴨細扁麵<br>Linguine in sous vide duck breast, pesto sauce                    | 420                        |
|                            | 牛肉丸肉醬細扁麵<br>Linguine in meatballs & bolognese sauce                             | <div><div></div></div> 370 |
|                            | 蛋黃培根奶香細扁麵 (含生蛋黃)<br>Linguine in bacon, carbonara sauce                          | 280                        |
|                            | 月見椒麻奶香細扁麵 (含生蛋黃)<br>Linguine in peppercorn chili, raw egg, cream sauce          | <div><div></div></div> 280 |

手工麵條升級 Premium Noodles UP

寬扁麵 

+

 49

Handmade Tagliatelle

小麥粉與鮮鴨蛋手工揉製，不加水，  
經壓麵機反覆輾壓，打造彈牙口感

洋芋麵疙瘩 

+

 59

Handmade Gnocchi

進口洋芋、帕達諾起司與小麥粉黃金  
比例，手工揉製，讓麵疙瘩均勻吸附  
濃郁湯汁

套餐升級 Set meal

加購價

濃湯：牛菌菇巧達濃湯 / 義式蕃茄濃湯

Soup：Boletus cream chowder / Tomato chowder

+

 69

沙拉：水果沙拉醬 / 蜂蜜芥末籽油醋

Salad：Salad with fruit dressing / Honey mustard vinaigrette

+

 79

甜點：比利時鬆餅佐冰淇淋 / 法式千層(巧克力 / 卡士達)

Dessert：Pancake & Ice cream / Mille crepe cake (Chocolate / Custard)

+

 110

飲品：美式咖啡(H/I) / 洋甘菊茶(H) / 伯爵茶(H) / 紅茶(H/I) / 鮮檸檬蘇打 / 可樂 / 雪碧 / 白桃烏龍(H/I) / 熱帶天堂綠茶(H/I)

Drink：Coffee (H/I) / Chamomile tea (H) / Earl grey tea (H) / Black tea (H/I) / Lemon soda / Coke-sprite / Oolong tea (Peach flavor) (H/I) / Green tea (Fruit Flavor) (H/I)

+

 49

義式燉飯  
Risotto

|                            |                                                                |                            |
|----------------------------|----------------------------------------------------------------|----------------------------|
|                            | 酥脆小卷墨魚燉飯<br>Neritic squid, cuttlefish ink sauce                | 300                        |
| <div><div>BEST</div></div> | 烤帆立貝奶香蛤蠣燉飯<br>Grilled fan shell & clam, cream sauce            | 330                        |
|                            | 西班牙風味海鮮燉飯<br>Spain seafood paella                              | 350                        |
|                            | 蝦爆了燉飯<br>Shrimp mix, cream sauce                               | 370                        |
|                            | 田園舒肥雞青醬燉飯<br>Sous-vide chicken, pesto sauce                    | 300                        |
| <div><div>BEST</div></div> | 松露牛肝菌菇起司燉飯<br>Truffle and porcini mushroom cheese, cream sauce | 350                        |
|                            | 法式歐姆牛肉燉飯<br>Beef cubes with omelette, beef grary               | <div><div></div></div> 380 |
|                            | 蕃茄牛肋燉飯<br>Ribfingers,tomato cream sauce                        | <div><div></div></div> 380 |
| <div><div>BEST</div></div> | 6oz漢堡排蛋黃燉飯 (含生蛋黃)<br>Hamburg steak with raw egg                | <div><div></div></div> 480 |
|                            | 松露牛排水波蛋起司燉飯<br>Beef steak and truffes with poached             | <div><div></div></div> 520 |

升級花椰菜米 

+

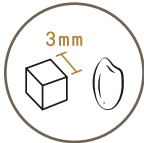
 49

Riced Cauliflower

花碎花椰菜如米般細緻，熱量僅白飯  
1/6，富含維生素C，是減醣料理的好  
選擇！



採用整朵白花椰菜



精確3釐米切工  
創造極致、米粒口感

商業午餐 Business Lunch

供應時間：(非假日) AM11:30~PM2:30

美式咖啡(熱/冰) / 伯爵茶(熱) / 紅茶(熱/冰) / 洋甘菊茶(熱)  
Coffee(H/I) / Earl grey tea (H) / Black tea(H/I) / Chamomile tea(H)



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排餐

Main Course



比利時啤酒煨煮淡菜鍋 搭薯條

Belgian beer-steamed mussels & fries

550



乾煎鱸魚 佐松露萇菇奶油乳酪醬 搭薯條

Pan-seared sea bass with truffle mushroom cream sauce & fries

630

冷燻舒肥鴨胸 佐柚香醬 搭松露燉飯

Smoked sous vide duck breast with yuzu sauce & truffle flavor risotto

880

炙燒特選美國沙朗牛排 (8oz) 搭松露燉飯

Premium u.s. Sirloin steak(8oz) & truffle flavor risotto

 950

套餐升級 Set meal

加購價

濃湯：牛菌菇巧達濃湯 / 義式蕃茄濃湯

Soup：Boletus cream chowder / Tomato chowder

 69

沙拉：水果沙拉醬 / 蜂蜜芥末籽油醋

Salad：Salad with fruit dressing / Honey mustard vinaigrette

 79

甜點：比利時鬆餅佐冰淇淋 / 法式千層(巧克力 / 卡士達)

Dessert：Pancake & Ice cream / Mille crepe cake (Chocolate / Custard)

 110

飲品：美式咖啡(H/I) / 洋甘菊茶(H) / 伯爵茶(H) / 紅茶(H/I) / 鮮檸檬蘇打 / 可樂 / 雪碧 / 白桃烏龍(H/I) / 熱帶天堂綠茶(H/I)

Drink：Coffee (H/I) / Chamomile tea (H) / Earl grey tea (H) / Black tea (H/I) / Lemon soda / Coke-sprite / Oolong tea (Peach flavor) (H/I) / Green tea (Fruit flavor) (H/I)

 49

商業午餐 Business Lunch 供應時間：(非假日) AM11:30~PM2:30

美式咖啡(熱/冰) / 伯爵茶(熱) / 紅茶(熱/冰) / 洋甘菊茶(熱)

Coffee(H/I) / Earl grey tea (H) / Black tea(H/I) / Chamomile tea(H)

拼盤

Side Dish

比利時啤酒蒜香焗烤田螺 (醬汁含牛)

Baked of snail with beer creamy sauce

 180

美國水牛城辣雞翅

Buffalo wings

 280



西班牙辣炒魷魚

Sauted squid with chilli and garlic

 230

比利時啤酒煨煮蛤蠣 附手工麵包

Stewed clams with belgian beer & bread

 330

迷迭香骰子牛 佐蒜香牛汁

Beef cubes

 450

香煎板腱牛 佐松露奶油磨菇醬

Bladesteak with truffle mushroom sauce

 460

松露野萇爐烤烘蛋

Frittata with mushroom & truffle sauce

 240



烤職人五花鹹豬肉

Baked of pork belly

360

焗烤佛倫斯蕃茄櫛瓜盅

Gratin zucchini & tomato

 340

義式肉腸盤

Italian sausage plate

250

窯烤雞腿 佐酸辣莎莎

Chicken leg with thai-style salsa

 300



焗珍珠馬薯牛肉丸

Beef meatballs with potato

 340

 本餐廳使用美國、澳大利亞、巴拉圭進口牛肉  
 可蛋奶素食烹調,請先告知服務人員依個人需求作準備  
Vegetarian, please inform



BBQ 雞翅打海鮮  
⊕ 2杯比利時生啤酒  
(160cc X 2)

海陸通吃烤肉

派對三小福

## 一起吃大拼盤 Combo for share

|  |                                                                                                           |           |
|--|-----------------------------------------------------------------------------------------------------------|-----------|
|  | BBQ 雞翅打海鮮 BBQ Wings & Fried Seafood                                                                       | 980       |
|  | 任選 2杯160cc比利時生啤酒 Draft Beer (160cc x 2)                                                                   | 1100      |
|  | BBQ雞翅 / 熔岩蝦球 / 魷米花 / 花枝圈<br>BBQ Chicken wings / Fried shrimp ball / Squid ball / Calamari rings           |           |
|  | 派對三小福 3-Type Fried                                                                                        | 550       |
|  | 酥炸洋蔥圈 / 美式炸雞柳條 / 魷米花<br>Fried onion rings / Chicken strips / Squid ball                                   |           |
|  | 海陸通吃烤肉 BBQ Combo                                                                                          | 850       |
|  | 牛肋條 🇺🇸 / 雞腿肉 / 草蝦<br>Beef 🇺🇸 / Chicken / Shrimp                                                           |           |
|  | 慕尼黑德國豬腳 Schweinshaxe                                                                                      | 820       |
|  | 德國豬腳 / 脆薯 / 手工酸菜<br>Schweinshaxe / Fries / Sauerkraut                                                     |           |
|  | 布娜飛小雞棒棒 Bravo Drumstick                                                                                   | 6pcs 250  |
|  | 佐醬口味(擇一)Choose One Flavor :                                                                               | 9pcs 340  |
|  | 椒麻風味 🌶️ / 美式煙燻烤肉醬 / 經典海鹽胡椒<br>Choose one flavor : Peppercorn chili 🌶️ / BBQ Sauce /<br>Pepper salt powder | 12pcs 450 |

## 薯條 Fries

另加任一種醬料\$30/盅或\$50/盅  
You can add more than one sauce,  
Just need \$30 / \$50 For one

|  |                                                                 |     |
|--|-----------------------------------------------------------------|-----|
|  | 蜂蜜芥末醬<br>Honey mustard sauce                                    | 180 |
|  | 特調白醬<br>Caesar sauce                                            | 180 |
|  | 辣椒螃蟹醬 🌶️<br>Chilli crab sauce                                   | 210 |
|  | 黑松露起司醬<br>Truffle flavor cheese sauce                           | 210 |
|  | 義大利肉醬 🇮🇹<br>Italian meatsavce                                   | 280 |
|  | 椒麻薯條 佐墨西哥辣醬 🌶️<br>Peppercorn chili, jalapeno chilli sauce       | 230 |
|  | 鹹蛋黃薯條 佐特調酸奶<br>Salted egg yolk, chives & sour cream sauce       | 300 |
|  | 綜合薯條 佐雙醬 (蜂蜜芥末/特調白醬)<br>Combo with honey mustard & caesar sauce | 270 |
|  | 墨西哥起司玉米脆片<br>Mexican nachos                                     | 180 |

🇺🇸 🇦🇺 🇧🇷 本餐廳使用美國、澳大利亞、巴拉圭進口牛肉  
可蛋奶素食烹調,請先告知服務人員依個人需求作準備  
Vegetarian, please inform

湯 / 沙拉 / 前菜

Soup / Salad / Appetizer

|                                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------|
| <div><div>BEST</div><div>真心不假蕃茄濃湯 附手工麵包</div><div>Tomato chowder &amp; bread</div></div> <div>120</div>                       |
| <div><div></div><div>摩佐拉起司蕃茄沙拉 佐陳年葡萄醋</div><div>Mozzarella &amp; tomatoes salad , balsamic vinegar</div></div> <div>280</div> |
| <div><div>BEST</div><div>爐烤綜合野菇溫蔬菜 佐黑松露酒醋</div><div>Roasted vegetables &amp; balsamic vinegar</div></div> <div>330</div>      |
| <div><div></div><div>傳統蕃茄羅勒 Bruschetta</div><div>Tomatoes &amp; basil salsa</div></div> <div>180</div>                        |
| <div><div></div><div>松露野蕈爐烤烘蛋</div><div>Frittata with mushroom &amp; truffle sauce</div></div> <div>240</div>                 |
| <div><div></div><div>焗烤佛倫斯蕃茄櫛瓜盅</div><div>Gratin zucchini &amp; tomato</div></div> <div>340</div>                             |

早午餐

Brunch

|                                                                                                                     |
|---------------------------------------------------------------------------------------------------------------------|
| <div><div>BEST</div><div>野蕈烤蔬聚落 ( 純蔬食 )</div><div>Roasted mushroom &amp; vegetable bruch</div></div> <div>470</div> |
| <div><div></div><div>田野水波蛋</div><div>Poached egg on field vegetable</div></div> <div>450</div>                      |
| <div><div>BEST</div><div>起司瀑布歐姆蛋</div><div>Cheese omelet</div></div> <div>350</div>                                 |
| <div><div></div><div>野蕈鮮蔬歐姆蛋</div><div>Mushroom with vegetable omelet</div></div> <div>340</div>                    |
| <div><div></div><div>墨西哥蔬食起司餅</div><div>Vegetarian cheese quesadilla</div></div> <div>320</div>                     |

選飲品

Choose a drink  
(僅限早午餐)

美式咖啡(熱/冰) / 伯爵茶(熱)  
紅茶(熱/冰) / 洋甘菊茶(熱)  
Coffee(H/I) / Earl grey tea (H)  
Black tea(H/I) / Chamomile tea(H)

義大利麵&燉飯

Pasta & Risotto

|                                                                                                                                 |
|---------------------------------------------------------------------------------------------------------------------------------|
| <div><div>BEST</div><div>松露野蕈橄欖油細扁麵</div><div>Linguine in mushrooms and truffle sauce with olive oil</div></div> <div>300</div> |
| <div><div></div><div>帕瑪起司蘆筍野蕈細扁麵</div><div>Linguine in asparagus and mushrooms with cream sauce</div></div> <div>280</div>      |
| <div><div>BEST</div><div>松露牛肝菌菇起司燉飯</div><div>Truffle and porcini mushroom cheese risotto</div></div> <div>350</div>            |
| <div><div></div><div>野蕈蘆筍奶香燉飯</div><div>Mushroom &amp; asparagus with cream sauce risotto</div></div> <div>290</div>            |
| <div><div></div><div>牛肝菌野蕈蘆筍野炊燉飯</div><div>Baked boletus mushrooms and asparagus risotto</div></div> <div>320</div>             |

| 套餐升級 Set meal                                                                                                                                                                                                                                                       | 加購價   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 濃湯：義式蕃茄濃湯<br>Soup：Tomato chowder                                                                                                                                                                                                                                    | + 69  |
| 沙拉：水果沙拉醬 / 蜂蜜芥末籽油醋<br>Salad：Salad with fruit dressing / Honey mustard vinaigrette                                                                                                                                                                                   | + 79  |
| 甜點：比利時鬆餅佐冰淇淋 / 法式千層(巧克力 / 卡士達)<br>Dessert：Pancake & Ice cream / Mille crepe cake (Chocolate / Custard)                                                                                                                                                              | + 110 |
| 飲品：美式咖啡(H/I) / 洋甘菊茶(H) / 伯爵茶(H) / 紅茶(H/I) / 鮮檸檬蘇打 / 可樂 / 雪碧 / 白桃烏龍(H/I) / 熱帶天堂綠茶(H/I)<br>Drink：Coffee (H/I) / Chamomile tea (H) / Earl grey tea (H) / Black tea (H/I) / Lemon soda / Coke-sprite / Oolong tea (Peach flavor) (H/I) / Green tea (Fruit flavor) (H/I) | + 49  |
| 商業午餐 Business Lunch 供應時間：(非假日) AM11:30~PM2:30                                                                                                                                                                                                                       |       |
| 美式咖啡(熱/冰) / 伯爵茶(熱) / 紅茶(熱/冰) / 洋甘菊茶(熱)<br>Coffee(H/I) / Earl grey tea (H) / Black tea(H/I) / Chamomile tea(H)                                                                                                                                                       |       |

手工窯烤披薩

Handmade Pizza

|                                                                                                                                                                                                             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <div><div></div><div>傳統瑪格麗特披薩 Margherita Pizza</div><div>蕃茄 / 羅勒<br/>Tomato / Basil</div></div> <div>12" 360</div>                                                                                          |
| <div><div></div><div>起司家族披薩 Mix Cheese Pizza</div><div>帕瑪森起司 / 馬滋拉起司 / 切達起司 / 乳酪丁<br/>Parmesan / Mozzarella / Cheddar / Cheese cubes</div></div> <div>7" 260<br/>12" 440</div>                              |
| <div><div>BEST</div><div>小農什錦披薩 Vegetable Pizza</div><div>蕃茄醬 / 蕃茄 / 綜合野蕈 / 彩椒 / 黑橄欖 / 美生菜<br/>Tomato sauce / Tomato / Mushrooms / Bell pepper / Olives / Lettuce</div></div> <div>7" 250<br/>12" 420</div> |
| <div><div>BEST</div><div>菇菇半月派 Mushrooms Calzone</div></div> <div>320</div>                                                                                                                                 |

|                                                                                         |     |  |
|-----------------------------------------------------------------------------------------|-----|--|
| 甜點                                                                                      |     |  |
| Dessert                                                                                 |     |  |
|                                                                                         |     |  |
| 法式千層 (卡士達/巧克力)                                                                          | 160 |  |
| Mille crepe cake (Custard / Chocolate)                                                  |     |  |
|                                                                                         |     |  |
| 蘋果肉桂起酥捲                                                                                 | 160 |  |
| Apple cinnamon rolls                                                                    |     |  |
|                                                                                         |     |  |
| 烤熔岩巧克力布朗尼                                                                               | 220 |  |
| Brownie                                                                                 |     |  |
|                                                                                         |     |  |
| 香草冰淇淋佛卡夏                                                                                | 160 |  |
| Vanilla ice cream with focaccia                                                         |     |  |
|                                                                                         |     |  |
| 比利時鬆餅 佐冰淇淋                                                                              | 160 |  |
| Pancake & ice cream                                                                     |     |  |
|                                                                                         |     |  |
| 阿芙加朵 (香草冰淇淋 & 濃縮咖啡)                                                                     | 120 |  |
| Afogato (Vanilla ice cream & espresso)                                                  |     |  |
|                                                                                         |     |  |
|  煉乳麻糬烤餅 | 160 |  |
| Mochi pizza                                                                             |     |  |
|                                                                                         |     |  |
| 蜂蜜檸檬棉花糖烤餅                                                                               | 180 |  |
| Honey lemon marshmallow pizza                                                           |     |  |

|                                                                      |     |  |
|----------------------------------------------------------------------|-----|--|
| 無酒精飲料                                                                |     |  |
| Beverage                                                             |     |  |
|                                                                      |     |  |
| 芒果冰沙                                                                 | 140 |  |
| Mango smoothie                                                       |     |  |
|                                                                      |     |  |
| 新鮮蜂蜜檸檬冰沙                                                             | 160 |  |
| Lemon smoothie with honey                                            |     |  |
|                                                                      |     |  |
| 草莓牛奶冰沙                                                               | 160 |  |
| Strawberry & milk smoothie                                           |     |  |
|                                                                      |     |  |
| 百香野莓冰沙                                                               | 160 |  |
| Passion frulit & berry smoothie                                      |     |  |
|                                                                      |     |  |
| 薄荷牛奶冰沙                                                               | 170 |  |
| Mint milk smoothie                                                   |     |  |
|                                                                      |     |  |
| 可樂 / 雪碧                                                              | 100 |  |
| Coke / Sprite                                                        |     |  |
|                                                                      |     |  |
| 氣泡萊姆 / 莓果蘇打 / 芒果蘇打                                                   | 150 |  |
| Lemon sprite / Mixberry soda / Mango soda                            |     |  |
|                                                                      |     |  |
| 草莓奶昔 / 香草巧克力奶昔 / 芒果奶昔                                                | 170 |  |
| Strawberry milkshake / Vanilla chocolate milkshake / Mango milkshake |     |  |
|                                                                      |     |  |
| 酪梨鮮奶                                                                 | 180 |  |
| Avocado milk                                                         |     |  |

|                                       |     |  |
|---------------------------------------|-----|--|
|                                       |     |  |
| 美式咖啡 (冰/熱)                            | 100 |  |
| Coffee americano (I / H)              |     |  |
|                                       |     |  |
| 拿鐵 (冰/熱)                              | 120 |  |
| Coffee latte (I / H)                  |     |  |
|                                       |     |  |
| 卡布奇諾 (冰/熱)                            | 120 |  |
| Cappuccino (I / H)                    |     |  |
|                                       |     |  |
| 焦糖瑪奇朵 (冰/熱)                           | 140 |  |
| Caramel macchiato (I / H)             |     |  |
|                                       |     |  |
| 可可拿鐵 (冰/熱)                            | 140 |  |
| Chocolate latte (I / H)               |     |  |
|                                       |     |  |
| 紅茶拿鐵 (冰/熱)                            | 130 |  |
| Blacktea latte (I / H)                |     |  |
|                                       |     |  |
| 愛爾蘭伯爵奶茶 (冰/熱)                         | 140 |  |
| Earl grey tea with fresh milk (I / H) |     |  |
|                                       |     |  |
| 蘋果汁 (冰)                               | 120 |  |
| Apple juice (I)                       |     |  |
|                                       |     |  |
| 鮮檸檬紅茶 (冰)                             | 130 |  |
| Fresh lemon black tea (I)             |     |  |
|                                       |     |  |
| 鮮榨蜂蜜檸檬汁 (冰)                           | 150 |  |
| Fresh lemon juice with honey (I)      |     |  |
|                                       |     |  |
| 鮮鳳梨冰茶 (冰)                             | 150 |  |
| Pineapple tea (I)                     |     |  |
|                                       |     |  |
| 藍莓果粒茶 熱                               | 150 |  |
| Blueberry tea (H)                     |     |  |
|                                       |     |  |
| 蜂蜜柚子茶 冰/熱                             | 140 |  |
| Honey grapefruit tea (I / H)          |     |  |
|                                       |     |  |
| 熱帶風情水果茶 冰/熱                           | 140 |  |
| Tropical fruit tea (I / H)            |     |  |
|                                       |     |  |
| 夏威夷冰果茶 冰                              | 160 |  |
| Hawaii fruit tea (I)                  |     |  |
|                                       |     |  |
| 蜂蜜桂花茶 冰/熱                             | 140 |  |
| Honey osmanthus tea (I / H)           |     |  |
|                                       |     |  |
| 柚香洋甘菊茶 冰/熱                            | 140 |  |
| Grapefruit chamomile tea (I / H)      |     |  |